Italian Bread Sticks

3/4 C. warm water
1 pkg. dry yeast
2 1/2 C. Bisquick
1/4 C. melted butter

Dissolve yeast in water; add bisquick - Beat vigorously - turn dough out on surface well dusted with bisquick - Knead until smooth (30 + s) - Divide dough into 16 parts - roll each in hands & make 8 in strips. Spread pan & butter bottom & pour - brush tops with rest of butter sprinkle with garlic salt - Cover w/ paper & cloth - let rise in warm place 85° for 1 hr. Heat oven to

425°. Bake 15 min until light golden brown
Turn over & allow 5 min & serve in
Oven another 25 min. & crisp.

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